

## AMENDMENTS

### IN THE CLAIMS:

Claim 1 (currently amended) A method for producing a coating or diffusion layer on a substrate for use in contact with a food product or beverage, said coating or diffusion layer preventing or inhibiting passage therethrough of flavour-active or odour-active taint compounds, and said method comprising applying to the surface of said substrate an effective amount of a reactive polymer being a polymeric material selected from the group consisting of functionalized silanes and functionalized siloxanes, said polymeric material comprising first functional groups which react with at least one flavour-active or odour-active taint compound thereby binding said taint compound to said polymeric material, ~~wherein said first functional groups are terminal reactive groups or reactive groups not directly linked to the polymer backbone,~~ and said polymeric material also comprises second functional groups (which may be the same as or different from said first functional groups) which react with said substrate to form a monolayer of the polymeric material over at least a portion of said substrate.

Claim 2 (previously presented) A method according to claim 1, wherein said substrate is selected from the group consisting of a bottle closure, packaging or wrapping material, a bottle and other containers.

Claim 3 (previously presented) A method according to claim 1, wherein said substrate is a natural or synthetic cork, and said coating or diffusion layer prevents or inhibits passage of flavour-active or odour-active compounds from said cork to an alcoholic beverage in contact with said cork.

Claim 4 (previously presented) A method according to claim 1, wherein said flavour-active compounds are trichloroanisoles (TCA).

Claim 5 (previously presented) A method according to claim 1, wherein said reactive polymer comprises functional groups which can interact with flavour-active or odour-active compounds by a means selected from the group consisting of covalent bonding, hydrogen bonding, dipole-dipole interaction, polar interaction, ionic bonding, electrostatic forces and acid-base interaction.

Claim 6 (previously presented) A method according to claim 1, wherein said reactive polymer comprises functional groups which can interact with the substrate by a means selected from the group consisting of covalent bonding, hydrogen bonding, dipole-dipole interaction, polar interaction, ionic bonding, electrostatic forces and acid-base interaction.

Claim 7 (previously presented) A method according to claim 1, wherein said reactive polymer comprises functional groups which can interact with flavour-active or odour-active compounds and with the substrate by a means selected from the group consisting of covalent bonding, hydrogen bonding, dipole-dipole interaction, polar interaction, ionic bonding, electrostatic forces and acid-base interaction.

Claim 8 (previously presented) A method according to claim 1, wherein the reaction between the reactive polymer and the flavour-active or odour-active compounds or between the reactive polymer and the substrate entails covalent bonding or polar interaction.

Claim 9 (cancelled)

Claim 10 (currently amended) A method according to claim 5 6, wherein said ~~function~~ functional groups are selected from the group consisting of ~~polyethyleneglycol (PEG)~~, amino, epoxy and methacryl groups.

Claim 11 (previously presented) A method according to claim 1, wherein the reaction between the reactive polymer and the flavour-active or odour-active compounds or between the reactive polymer and the substrate entails hydrogen bonding.

Claim 12 (previously presented) A method according to claim 1, wherein the reaction between the reactive polymer and the flavour-active or odour-active compounds or between the reactive polymer and the substrate entails an acid-base interaction.

Claim 13 (cancelled)

Claim 14 (cancelled)

Claim 15 (cancelled)

Claim 16 (previously presented) A coated substrate produced according to the method of claim 1.

Claim 17 (previously presented) A coated cork produced according to the method of claim 1.